

# **CIBO**

## **Pane 10**

House Black Fig Sourdough & Roasted Peanut-butter Butter

## **Olive alla Corso 11**

Warm Olives, Citrus, Garlic, Calabrian Chilli

## **Zucca 16**

Roasted Squash, Marinated Squash, Smoked Maple Syrup  
Pecorino Romano, Chicory & Pumpkin Seed Pesto

## **Tartare di Wagyu 18**

Wagyu Tartare, Smoked Bone Marrow Emulsion,  
Onion Ash & Pickles

## **Stracciatella 18**

House Stracciatella, Confit Wild &  
Cultivated Mushrooms, Watercress & Hazelnuts

## **Prosciutto e Polenta 16**

Crispy Polenta, Fino di Parma Prosciutto,  
Egg Yolk Jam & Grana Padano

## **Linguine alle Vongole 32**

Local Clams, Squid Ink Linguine,  
Fermented Tragu Mures Chilli, & White Wine

## **Risotto ai Funghi 24**

Nano Vialone Rice, Wild Mushrooms & Parmigiano Reggiano

## **Cacio e Pepe 24**

Add Fresh Black Truffle +8  
Spaghetti, Pecorino Romano & Black Pepper

## **Stracotto 31**

Red Wine Braised Beef Cheek, Soft Polenta & Crispy Sage

## **Scarpetta 1**

“Scarpetta” translates to “little shoe”.

It refers to the act of using a piece of bread  
to soak up the remaining sauce on a plate, as if the bread  
were a tiny shoe collecting every last bit.

## **DOLCE**

### **Babà all'Arancia 14**

Orange Syrup Soaked Babà, Orange  
Curd, Orange Jam & Cardamom

### **Gelato 5**

Seasonal Gelato & Sorbetto

### **Affogato 7**

Stracciatella Gelato & Espresso

## **CAFFE**

**Espresso 3.50**

**Doppio Espresso 4.25**

**Americano 4.25**

**Cappuccino 4.75**

**Tea 2.75**

**Café Corretto 7**

Espresso & Grappa